

Rose de vignes



This rosé blend, with its beautiful, deep color, offers a delicate aromatic finesse. The promise of lovely red fruit notes (strawberry-raspberry) is fulfilled on the palate. Discover its full deliciousness during a more fragrant, festive aperitif!



90% Pinot Noir



10% Chardonnay

AOP Champagne

Category : Sparkling white

Vintage : NV

Soil : Hillsides on Kimmeridgian soil with blue and grey marls

Labels : Terra Vitis & HVE

Growing Area : Côte des Bar, Les Riceys

Dosage at disgorgement : 10 g/L

Acidity : 4,6 g/L H₂SO₄

ABV: 12.4%

Vinification : Manual harvest - High-quality pneumatic grape pressing - Juice separation - Temperature-controlled stainless steel vats - Malolactic fermentation - Tartaric stabilization - Light filtration - Addition of sulfites at minimal dosage

Aging on Slats : 24/36 months aging in cellar

Size : 750cl

Aging Potential : 2-4 years

Dégustation : best between 45°F et 48°F



On the nose: Strawberries, raspberries, cherries

In the mouth: Rich and Fruity

Pairing : Red meat, dessert